

**AMENDMENTS TO THE CLAIMS**

1. (Currently amended) A nylon film having a liquid at least partially absorbed therein, wherein the liquid has been applied to a surface of the nylon film and prior to application of the liquid to the surface, the surface has been ~~subjected to a surface activation treatment~~ activated such that the surface has a dyne level of at least about 50 dynes and the amount of liquid able to be absorbed by the nylon film after said surface ~~active treatment~~ activation is higher than the amount able to be absorbed before said ~~treatment~~ activation.

2. (Previously presented) The film of claim 1, wherein the surface ~~activation treatment~~ is ~~selected from the group consisting of~~ activated by plasma treatment, flame treatment, corona discharge, UV irradiation, electron beam irradiation, or gamma irradiation.

3. (Currently amended) The film of claim 1, wherein the surface ~~activation treatment~~ is activated by corona discharge.

4. (Cancelled)

5. (Cancelled)

6. (Original) The film of claim 1, wherein the liquid has been applied to the surface in an amount of between about 0.4 to about 10mg/cm<sup>2</sup>.

7. (Previously presented) The film of claim 1, in the form of a food packaging film, whereby in use the surface is a food contact surface.

8. (Cancelled)

9. (Currently amended) The film of claim 8 1, wherein the ~~polyamide material~~ nylon further comprises a ~~polyamide and~~ a crosslinked polyvinylpyrrolidone.

10. (Cancelled)

11. (Cancelled)

12. (Previously presented) The film of claim 7, in the form of a tubular casing.

13. (Currently amended) The film of claim 7 1, wherein the liquid consists essentially of water.

14. (Currently amended) The film of claim 7 1, wherein the liquid is a composition comprising at least one additive for transfer to a packaged food product.

15. (Previously presented) The film of claim 14, wherein the additive is selected from the group consisting of a coloring agent, a flavoring agent, and a coloring and flavoring agent.

16. (Original) The film of claim 15, wherein the additive comprises a Maillard reagent.

17. (Currently amended) The film of claim 7 1, wherein the liquid includes an agent selected from the group consisting of an antimicrobial agent, a fungicide, or an anti-viral agent.

18. (Cancelled)

19. (Cancelled)

20. (Cancelled)

21. (Cancelled)

22. (Cancelled)

23. (Cancelled)

24. (Cancelled)

25. (Cancelled)

26. (Cancelled)

27. (Cancelled)

28. (Cancelled)

29. (Cancelled)

30. (Cancelled)

31. (Cancelled)

32. (Cancelled)

33. (Cancelled)

34. (Cancelled)

35. (Cancelled)

36. (Cancelled)

37. (Cancelled)

38. (Cancelled)

39. (Cancelled)

40. (Cancelled)

41. (Cancelled)

42. (Currently amended) A food packaging film having at least one surface layer formed from a ~~polyamide material~~ nylon having a liquid at least partially absorbed in the ~~polyamide material~~ nylon, wherein the liquid has been applied to the ~~polyamide material~~ nylon and prior to application of the liquid to the ~~polyamide material~~ nylon, the surface layer has been subjected to a surface activation treatment such that the surface has a dyne level of at least about 50 dynes.

43. (Previously presented) The film of claim 42 having a second polyolefin layer.

44. (Currently amended) The film of claim 42 wherein the ~~polyamide~~ nylon layer further comprises a ~~blend of~~ crosslinked polyvinylpyrrolidone.

45. (New) The film of claim 42, wherein the nylon is nylon 6.
46. (New) The film of claim 44, wherein in nylon layer comprises 16% crosslinked polyvinylpyrrolidone.
47. (New) The film of claim 43 having a third outer nylon layer.
48. (New) The film of claim 47, wherein the outer nylon layer is nylon 66.
49. (New) The film of claim 42, wherein the liquid is absorbed to a depth of at least about one-half of a thickness of the nylon surface layer.
50. (New) The film of claim 42, wherein the liquid is absorbed to a depth of at least about 5 mm of a thickness of the nylon surface layer.